



La Vue

2016 PINOT NOIR

*Our modern, textural range of La Vue Wines has been created with beauty in mind.
The gentle imagery on the label reflects the delicate, bespoke nature of each of these wines.
Dry, crisp acidity combines with savoury tannins to form enchanting wines with a gentle nature.*

Winemaker: Jo Nash

3 STARS Central and Western Victorian Wine Show, Winestate Magazine
March/April 2018

JO'S VINTAGE INFORMATION

Region	Victoria
Varietal	100% Pinot Noir
Alcohol	13.5%
Best Consumed	2018 - 2023

JO'S WINEMAKING / VITICULTURE

The grapes for this Pinot Noir were picked and crushed during the cool of night to retain their varietal character, while modern winemaking techniques were employed throughout. Fermentation took place in sweeping arm red fermenters, giving the wine a denser, richer colour and allowing for gentle flavour extraction.

JO'S HARVEST NOTES

The best way to describe vintage 2016 is fast & furious! There was no orderly ripening of fruit, no luxury of white fruit followed by red fruit, it was like the flood gates opened and everything just rolled in at once. Again we had little rain and a very hot spring leading up to harvest, which meant things ripened faster than normal. Optimum flavours and ripeness came on more quickly than previous years and the only way around it was to pick as fast as we could. Thankfully we worked our way through it, and the resulting quality is excellent.

JO'S WINE DESCRIPTION

The aroma is enticing with intense plum, cherry and strawberry fruit with a hint of spicy oak. The fresh fruit momentum continues on the palate with vibrant plum and dark stone fruits finishing with some firm acid, beautiful tannins and integrated oak.

JO'S FOOD RECOMMENDATIONS

Great with duck and other game meats, medium intensity dishes like porcini mushroom risotto or soft cheese.

